

COLdeROVE
VALDOBBIADENE

*Each Colderove's
bottle has a story
to tell*



Nice to meet you!

Let's introduce ourselves: Attilio Mionetto and Stefano Cadamuro – friends, colleagues, dreamers, and founders of Colderove. This journey started in 1994 in the heart of Valdobbiadene, the cradle of modern Prosecco, after a long period during which we worked together in Attilio Mionetto's family winery. The passion for this land and its vineyards drove us then – and still lives in every bottle of Colderove wine we craft.

Led by our beloved Spago Rosso, Colderove wines reflect the spirit of the UNESCO-protected hills of Valdobbiadene: fresh, vibrant, and full of character. The entire string-tied collection shares the same lightness, liveliness, and fruity elegance that made Prosecco so cherished around the world. Each bottle is hand-tied with a string that is more than just a twine – it's a symbol of the bond between the past and the present, between you and us, who want to share this genuine legacy with joy.

But our passion doesn't stop there. Alongside our signature bubbles, we bring to life a broader mosaic of Italian excellence: from the wonderful hills of Valpolicella with its noble Amarone, to the sun-drenched vineyards of Tuscany, Piedmont, Campania, Apulia, Abruzzo and Sicily. From crisp whites to structured reds, each wine in our collection tells a story of its land, its people, and a way of living that is deeply Italian. With deep gratitude, let's raise our glasses to you – and to the sparkling People of Colderove.

Cheers!

Attilio Mionetto

Stefano Cadamuro

OUR PEOPLE, OUR LAND



Attilio Mionetto Stefano Cadamuro

VALDOBBIADENE, ITALY



Slightly Sparkling Wines

Spago Rosso
Raboso Veneto IGT
Slightly Sparkling Red Wine

<u>Area</u>	Veneto
<u>Grape</u>	Raboso
<u>Production method</u>	Martinotti-Charmat
<u>Characteristics</u>	Appearance: intense red colour with bright purple reflections. Aroma: typically outlined by notes of cherry. Flavour: the grape's natural sharpness is carefully softened through the winemaking process, making it easy to drink.
<u>Food pairings</u>	With appetizers, pasta, white meat and fish.
<u>Serving temperature</u>	8° C
<u>Alcohol</u>	10,5% VOL.
<u>Product code</u>	PF T090



**Prosecco Legatura
DOC Treviso**
Slightly Sparkling White Wine

<u>Area</u>	Treviso Doc
<u>Grape</u>	Glera
<u>Production method</u>	Martinotti-Charmat.
<u>Characteristics</u>	Colour: pale yellow, clear and bright. Aroma: floral notes of apple and acacia's honey. Flavour: pleasant with notes of apple taste, almond and peach.
<u>Food pairings</u>	With appetizers, pasta, white meat and fish.
<u>Serving temperature</u>	6°-8° C
<u>Alcohol</u>	10,5% VOL.
<u>Product code</u>	PF T051



Spago Colderove
Frizzante
Slightly Sparkling White Wine

<u>Area</u>	Triveneto
<u>Grape</u>	A blend of white selected grapes
<u>Production method</u>	Martinotti-Charmat.
<u>Characteristics</u>	Colour: pale yellow. Aroma: fruity with notes of golden apple. Flavour: pleasantly fresh whit hint of peach and pear.
<u>Food pairings</u>	An excellent aperitif. With white meats and fish, vegetables, mushrooms and cold meats.
<u>Serving temperature</u>	8° C
<u>Alcohol</u>	11% VOL.
<u>Product code</u>	PF T070



**Rosé Legatura
delle Venezie IGT**
Slightly Sparkling Rosé Wine

<u>Area</u>	Triveneto
<u>Grape</u>	White and red selected grapes
<u>Production method</u>	Martinotti-Charmat.
<u>Characteristics</u>	Colour: pink with glistening reflections. Aroma: scents of rose, raspberry and cherry. Flavour: fruity bubbles leave a lasting fresh sensation
<u>Food pairings</u>	Excellent as an aperitif. It pairs well with white meats, mixed grills, fish and baccalà.
<u>Serving temperature</u>	8°-10° C
<u>Alcohol</u>	11% VOL.
<u>Product code</u>	PF T081



**Marzemino
Legatura**
Slightly Sparkling Red Wine Sweet

Area Veneto Igt

Grape Marzemino

Production method Use of pumps during fermentation ensures moderate alcohol and slight sweetness. Sparkling via Martinotti-Charmat method.

Characteristics Colour: intense ruby red. Aroma: pleasantly fruity fragrance. Flavour: medium to full bodied flavour with hints of forest fruits.

Food pairings A sociable wine, it goes well with fruit, cheeses and cakes.

Serving temperature 8°-10 °C

Alcohol 10% VOL.

Product code PF T085



**Bollicine
Di casa Mia**
Slightly Sparkling White Wine

<u>Area</u>	Triveneto
<u>Grape</u>	Blend of selected white grape
<u>Production method</u>	Martinotti-Charmat.
<u>Characteristics</u>	Light straw color, fruity nose, fresh and savory palate. Fine bubbles boost drinkability. Stelvin closure keeps it fresh and convenient.
<u>Food pairings</u>	Excellent as an aperitif and with any meal; it pairs well with appetizers, light first courses, fish-based dishes, and vegetables.
<u>Serving temperature</u>	6°-8° C
<u>Alcohol</u>	10,5% VOL.
<u>Product code</u>	PF T118



**Valdobbiadene Prosecco
Superiore DOCG Extra Dry
Sparkling White Wine**

<u>Area</u>	DOCG Valdobbiadene
<u>Grape</u>	Glera
<u>Production method</u>	It's harvested by hand. The grapes are softly pressed. Martinotti-Charmat method for the sparkling process.
<u>Characteristics</u>	Colour: pale yellow. Aroma: fragrant with a predominance of apple and pear. Flavour: pleasant bouquet with hints of apricot.
<u>Food pairings</u>	As an aperitif or as an accompaniment to fish dishes.
<u>Serving temperature</u>	6°-8° C
<u>Alcohol</u>	11% VOL..
<u>Product code</u>	PF T198



Prosecco Extra Dry
DOC Treviso
Sparkling White Wine

Area Prosecco Doc Treviso

Grape Glera

Production method The grapes are softly pressed. Martinotti-Charmat method for sparkling process.

Characteristics Colour: bright pale yellow.
Aroma: scents of fruits and flowers, honey, acacia and apricots.
Flavour: silky-smooth and extremely pleasant to drink.

Food pairings With any food for every time of the day.

Serving temperature 6°-8° C

Alcohol 11% VOL.

Product code PF T199



Prosecco Spumante
Brut DOC Treviso
Sparkling White Wine

Area Prosecco Doc Treviso

Grape Glera

Production method The grapes are softly pressed. Martinotti-Charmat method for sparkling process.

Characteristics Colour: bright yellow straw colour. Aroma: hints of liquorice, acacia honey and apple, evoking the fruity fragrance of a golden apple, of almonds, and freshly baked bread. Flavour: structured with a round, persistent taste.

Food pairings A pleasant aperitif. Also easily combined with food. Favours fish, mushrooms and vegetables.

Serving temperature 6°-8° C

Alcohol 11% VOL.

Product code PF T180



Tre Gran Cuvée
Spumante Extra Dry
Sparkling White Wine

<u>Area</u>	Triveneto
<u>Grape</u>	Blend of selected grapes
<u>Production method</u>	Martinotti-Charmat.
<u>Characteristics</u>	Colour: pale yellow with green reflection. Aroma: apple, peach and honey. Flavour: dry and pleasantly bitter taste, tiny perlage, intense and persistent.
<u>Food pairings</u>	Ideal for aperitifs and appetizers.
<u>Serving temperature</u>	6°-8° C
<u>Alcohol</u>	11% VOL.
<u>Product code</u>	PF T197



Tre Extra Rosé
Spumante Extra
Sparkling Rosé Wine

<u>Area</u>	Triveneto
<u>Grape</u>	Blend of selected red grapes
<u>Production method</u>	Martinotti-Charmat.
<u>Characteristics</u>	Colour: bright pink colour with violet reflections. Aroma: fruity, reminiscent of raspberry, pink grapefruit and red currant. Flavour: fresh and intense, with a persistent perlage.
<u>Food pairings</u>	Excellent as an aperitif and to accompany all dishes, particularly shellfish and fish.
<u>Serving temperature</u>	6°-8° C
<u>Alcohol</u>	11% VOL.
<u>Product code</u>	PF T195



**Millesimato Extra
Dry
Sparkling White Wine**

<u>Area</u>	Veneto
<u>Grape</u>	Blend of white grape varieties
<u>Production method</u>	Martinotti-Charmat.
<u>Characteristics</u>	Colour: bright yellow straw colour. Flavour: soft and fresh with a persistent perlage.
<u>Food pairings</u>	Combine with aperitifs and shellfish appetizers and crustaceans, structured first courses, fish main courses or white meat, to finish also on tarts or fresh fruit-based pastries.
<u>Serving temperature</u>	6°-8° C
<u>Alcohol</u>	11,5% VOL.
<u>Product code</u>	PF T190



Amarone della Valpolicella DOCG

Red Wine

<u>Area</u>	Valpolicella DOCG
<u>Grape</u>	Molinara, Corvina and a small part of native grapes.
<u>Production method</u>	Amarone Colderove is made from dried selected grapes, followed by soft pressing, temperature-controlled fermentation, and aging in barriques.
<u>Characteristics</u>	Sensory profile: wine of great structure. Intense ruby colour; it's a full bodied wine with persistent scent of cherries, red berries, tobacco, licorice and various spices.
<u>Food pairings</u>	Red meats, game and cheeses.
<u>Serving temperature</u>	18° C
<u>Alcohol</u>	15% VOL.
<u>Product code</u>	PF T012



Valpolicella Ripasso
DOC Superiore
Red Wine

Area Corvina, Corvinone and Rondinella

Grape Valpolicella DOC

Production method The grapes are softly pressed. The maceration on the skins and subsequent fermentation give rise to this nectar which is made to flow over the Amarone marc to enhance its characteristics and structure.

Characteristics Sensory profile: intense aroma of forest fruits, cherries and plums.

Food pairings Ideal to accompany robust dishes and tasty meats such as lamb, game and roasts in general.

Serving temperature 18° C

Alcohol 14% VOL.

Product code PF T011



Lugana DOC

White Wine

<u>Area</u>	Garda Veronese DOC
<u>Grape</u>	Turbiana (Trebiano di Lugana)
<u>Production method</u>	Soft pressing of pure Turbiana grapes with cryomaceration before fermentation. After filtering and decanting, it's bottled young.
<u>Characteristics</u>	Straw-colored wine with greenish hues. Elegant, intense bouquet with floral and almond notes. Full, fresh taste with citrus and good sapidity.
<u>Food pairings</u>	Fish and white meat.
<u>Serving temperature</u>	8°-10° C
<u>Alcohol</u>	13% VOL.
<u>Product code</u>	PF T010



**Pinot Grigio Torre
Orientale Friuli Doc**
White Wine

Area Grave Friuli Doc

Grape Pinot grigio

Characteristics Fresh and elegant bouquet, very pleasant with fruity notes and subtle hints of dried fruit. Dry and slender, full-bodied and harmonious.

Food pairings Excellent as an aperitif. It pairs magnificently with delicate appetizers, seafood dishes, and vegetables.

Serving temperature 8°-10° C

Alcohol 12,5% VOL.

Product code PT 0040



**Ribolla Gialla
della Venezia Giulia IGT**
White Wine

<u>Area</u>	Triveneto
<u>Grape</u>	Ribolla Gialla
<u>Production method</u>	Soft pressing and subsequent maceration at 5° C.
<u>Characteristics</u>	Intense straw-yellow white wine with greenish reflections. Fruity, floral aroma with wild flowers, green apple, and citrus. Fresh, sapid, and mineral on the palate.
<u>Food pairings</u>	With raw fish, seafood, risottos, white meats and cheeses.
<u>Serving temperature</u>	8°-10° C
<u>Alcohol</u>	12,5% VOL.
<u>Product code</u>	PF T023



Sauvignon
IGT del Veneto
White Wine

<u>Area</u>	Veneto
<u>Grape</u>	Sauvignon
<u>Production method</u>	Soft pressing and subsequent maceration at a controlled temperature.
<u>Characteristics</u>	Sensory profile: pale yellow with green reflections, pleasantly fresh with notes of sage, tomato leaves and exotic fruits.
<u>Food pairings</u>	An excellent aperitif, a fine accompaniment to fish and shellfish.
<u>Serving temperature</u>	10°-12° C
<u>Alcohol</u>	12,5% VOL.
<u>Product code</u>	PF T150



Traminer Aromatico
IGT
White Wine

Area Veneto
Grape Traminer Aromatico

Characteristics Straw yellow in color with light golden reflections. On the nose, it reveals aromas of ripe exotic fruits, candied fruits, and spices.

Food pairings It pairs well with cold cuts, foie gras, appetizers, fish dishes, sushi, and shellfish.

Serving temperature 8°-10° C

Alcohol 13% VOL.

Product code PF T165



Raboso Rosso 917
Foglia Oro
Aged Red Wine

Area Veneto

Grape Raboso

Production method

Grapes are harvested late, when leaves turn golden—hence the name. Fermented with skins for two weeks, then aged in oak barrels, resulting in a velvety taste.

Characteristics Bright ruby red with purple reflections. Aroma of ripe cherries and wild berries. Velvety palate with a lingering finish.

Food pairings Red meats and cheeses.

Serving temperature 18° C

Alcohol 13% VOL.

Product code PF T220



**Cangiante Merlot
del Veneto IGT**
Red Wine

Area Veneto

Grape Merlot

Production method Red wine making method with fermentation at controlled temperature.

Characteristics Sensory profile: an intense ruby coloured with scents of red berry and hints of wild herbs, flavourful and velvety on the palate with good texture.

Food pairings With roasts, bird game, red and white meats as well as seasoned cheeses.

Serving temperature 18° C

Alcohol 12% VOL.

Product code PF T125



Armonioso Cabernet

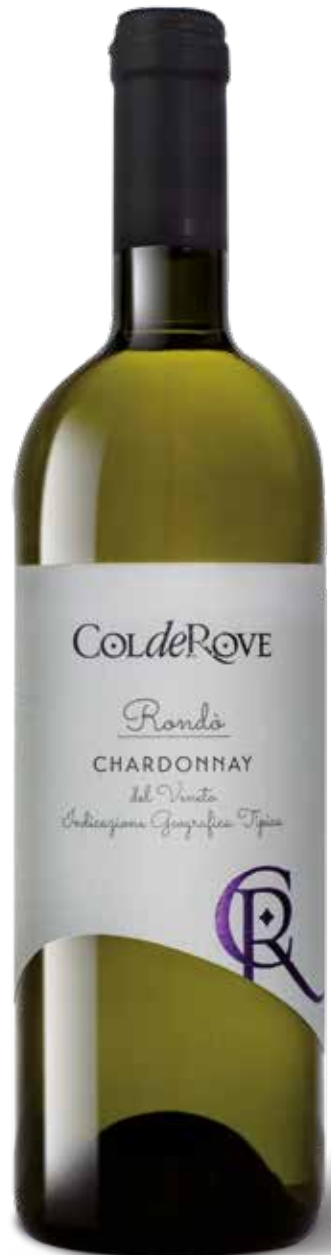
IGT
Red Wine

<u>Area</u>	Veneto
<u>Grape</u>	50% Cabernet franc 50% Cabernet sauvignon
<u>Production method</u>	Red wine making method with fermentation at controlled temperature.
<u>Characteristics</u>	Sensory profile: dry and flavoursome on the palate, with good body, this Cabernet Franc initially expresses notes of freshly cut grass, to then immediately reveal an enduring combination of marasca, raspberry and spices.
<u>Food pairings</u>	Whether young or aged, this wine fits with game and red meats as well as cheeses.
<u>Serving temperature</u>	18° C
<u>Alcohol</u>	12% VOL.
<u>Product code</u>	PF T175



Rondò Chardonnay del Veneto IGT White Wine

<u>Area</u>	Veneto
<u>Grape</u>	Chardonnay
<u>Production method</u>	Fermentation at a controlled temperature.
<u>Characteristics</u>	Sensory profile: straw yellow with slight green reflections; very elegant on the palate and nose. Fruity notes reminiscent of a golden yellow apple and hints of acacia flowers.
<u>Food pairings</u>	A good aperitif, a fine accompaniment to appetizers, vegetables, pasta or risotto and fish.
<u>Serving temperature</u>	8°-10° C
<u>Alcohol</u>	11,5% VOL.
<u>Product code</u>	PF T160



**Accordo Pinot Grigio
delle Venezie DOC**
White Wine

Area Veneto

Grape Pinot Grigio

Production method Fermentation at a controlled temperature.

Characteristics Sensory profile: straw yellow colour with copper-tone reflections; dry on the palate with a generous bouquet of hay, roasted almonds and vague notes of sage.

Food pairings An accompaniment to meat, starters, soups and fish.

Serving temperature 8°-10° C

Alcohol 12% VOL.

Product code PF T145



Pinot Grigio Delle Venezie DOC Blush

Rosé Wine

<u>Area</u>	Triveneto
<u>Grape</u>	Pinot grigio
<u>Characteristics</u>	Bright soft pink wine with strong golden apple and floral notes. On the palate, balanced acidity, smoothness, sapidity, and harmony.
<u>Food pairings</u>	It makes an excellent accompaniment to San Daniele dry-cured ham and first courses with seasonal vegetables.
<u>Serving temperature</u>	8°-10° C
<u>Alcohol</u>	12,5% VOL.
<u>Product code</u>	PT 0360



**Rosso
di Casa Mia**
Red Wine

<u>Area</u>	Triveneto
<u>Grape</u>	Red grape varieties
<u>Production method</u>	Fermentation at a controlled temperature and soft pressing of the skins.
<u>Characteristics</u>	Sensory profile: ruby red, round and soft while still maintaining the characteristics of a dry wine on the palate; fragrances recall forest berries, accompanied by notes of wild herbs.
<u>Food pairings</u>	With red and white meats and cheeses. A good daily dining companion.
<u>Serving temperature</u>	18°-20° C
<u>Alcohol</u>	11% VOL.
<u>Product code</u>	PF T115



**Rosé
di Casa Mia**
Rosé Wine

<u>Area</u>	Triveneto
<u>Grape</u>	Red and white grapes
<u>Production method</u>	Fermentation at a controlled temperature.
<u>Characteristics</u>	Sensory profile: cherry pink colour, it's dry, fresh and sapid on the palate. Its fine but intense bouquet has a floral and fruity scent.
<u>Food pairings</u>	Appetizers, soups, white meats and fish.
<u>Serving temperature</u>	8°-10° C
<u>Alcohol</u>	11% VOL.
<u>Product code</u>	PF T117



**Bianco
di Casa Mia**
White Wine

<u>Area</u>	Triveneto
<u>Grape</u>	Selected white grapes
<u>Production method</u>	Fermentation at a controlled temperature and a soft pressing of the skins.
<u>Characteristics</u>	Sensory profile: straw yellow colour, it's a plea- sant dry and fruity wine.
<u>Food pairings</u>	It's suitable for any kind of food.
<u>Serving temperature</u>	8°-10° C
<u>Alcohol</u>	11% VOL.
<u>Product code</u>	PF T105





LA RONCAIA

Eclisse

White Wine

<u>Area</u>	DOC Friuli Colli Orientali
<u>Grape</u>	Selection of the best grapes of Sauvignon and Picolit.
<u>Production method</u>	Whole-bunch pressing and separate fermentation in stainless steel and oak. Aged on lees, then matured in tank and bottle before release.
<u>Characteristics</u>	Deep straw yellow. Floral and peach aromas with fresh green notes. Fresh, mineral, smooth, and persistent on the palate.
<u>Food matches</u>	Shellfish, either raw or steamed fish.
<u>Serving temperature</u>	10°-12° C
<u>Alcohol</u>	14% VOL.
<u>Product code</u>	PT 0515





LA RONCAIA

Fusco Merlot

Red Wine

<u>Area</u>	DOC Friuli Colli Orientali
<u>Grape</u>	Merlot
<u>Production method</u>	Partially dried Merlot grapes are fermented in stainless steel and aged for 36 months in barriques, followed by bottle aging.
<u>Characteristics</u>	Ruby red with garnet hues. Aromas of herbs and red berries. Warm, smooth, well-balanced, and long-lasting on the palate.
<u>Food matches</u>	Either tasty red meat or savoury first courses.
<u>Serving temperature</u>	18°-20° C
<u>Alcohol</u>	14,5% VOL.
<u>Product code</u>	PT 0510



Friuli Venezia Giulia

ITALY





LA RONCAIA

Ramandolo

White Wine

<u>Area</u>	Ramandolo DOCG
<u>Grape</u>	100% Verduzzo Friulano
<u>Production method</u>	Grapes are dried for at least 8 weeks, then fermented and matured in Allier oak barriques with regular batonnage.
<u>Characteristics</u>	Amber yellow. Intense aromas of dried fruit and chestnut honey. Rich, balanced, and exceptionally persistent.
<u>Food matches</u>	An excellent wine to accompany either mature - blue cheese or foie gras. Also a wonderful sipping wine.
<u>Serving temperature</u>	12°-13° C
<u>Alcohol</u>	12% VOL.
<u>Product code</u>	PT 0505



Friuli Venezia Giulia

ITALY





LA RONCAIA

Picolit

White Wine

Area DOCG Colli Orientali del Friuli

Grape 100% Picolit

Production method Grapes are dried for 6 weeks, fermented in oak barriques and stainless steel, then blended and aged in barrique and bottle.

Characteristics Golden yellow. Elegant aromas of acacia honey and raisins. Delicate, rounded, and pleasantly sweet.

Food matches It is considered one of the finest sipping wines. Perfect also with dry biscuits.

Serving temperature 12° -13° C

Alcohol 12% VOL.

Product code PT 0500



Friuli Venezia Giulia

ITALY



Judri Sauvignon

White Wine

<u>Area</u>	DOC Collio
<u>Grape</u>	Sauvignon
<u>Production method</u>	Grapes harvested in early September; fermentation and maturation in stainless steel tanks.
<u>Characteristics</u>	Greenish-tinged white with heady notes of yellow bell pepper, banana and melon; with an elegant and alluring body. This limited-production wine is the fruit of meticulous clonal researches.
<u>Food matches</u>	Great with fish appetizers and shellfish, its vegetal notes are also enhanced by preparations with vegetables and aromatic herbs.
<u>Serving temperature</u>	10°-12° C
<u>Alcohol</u>	13% VOL.
<u>Product code</u>	PT 0530



Rocciaponca Pinot Grigio

White Wine

Area DOC Collio

Grape Pinot Grigio

Production method Grapes harvested in early September; fermentation and maturation in stainless steel tanks.

Characteristics Precious white with floral fragrances that meet almonds and walnuts, balanced and with an excellent structure. This wine has a strong personality thanks to the microclimate in which the vines grow.

Food matches It suits to various combinations, including cold cuts, seafood appetizers, soups and risottos.

Serving temperature 10° -12° C

Alcohol 13% VOL.

Product code PT 0525



Neblo

Red Wine

<u>Area</u>	DOC Collio
<u>Grape</u>	Cabernet Sauvignon
<u>Production method</u>	Grapes are harvested in late September and a part undergoes "appassimento" (drying method); fermentation in steel tanks and partial ageing in oak barrels.
<u>Characteristics</u>	Ruby red with garnet tinges, full of hints of the undergrowth, with a rich and powerful taste. This magnificent international wine is aged slowly to develop its finest characteristics and reveal its personality and elegance.
<u>Food matches</u>	Roast meat, poultry, game; meat braised in this wine is extraordinarily good.
<u>Serving temperature</u>	18°-20° C
<u>Alcohol</u>	13,5% VOL.
<u>Product code</u>	PT 0520



Barolo
DOCG
Aged Red Wine

<u>Area</u>	Piedmont
<u>Grape</u>	Nebbiolo
<u>Production method</u>	Destemming-crushing; fermentation and malolactic fermentation in stainless steel tanks with pump-overs and delestage.
<u>Characteristics</u>	Garnet red with orange reflections. Aromas of ripe red fruits, dried violets, vanilla, black pepper, smoked leather, and tar. Dry, full-bodied, robust, with velvety tannins.
<u>Food pairings</u>	Rich pasta dishes with truffles and mushrooms. Ideal with braised meats, game, and aged cheeses.
<u>Serving temperature</u>	18°-20° C
<u>Alcohol</u>	14,50 % VOL.
<u>Product code</u>	PT 0145



Barbera del Monferrato

DOC

Red Wine

<u>Area</u>	Piedmont
<u>Grape</u>	Barbera
<u>Production method</u>	Destemming and crushing; fermentation and malolactic fermentation in stainless steel with pump-overs and delestage.
<u>Characteristics</u>	Color: purple-red with ruby reflections. Aroma: raspberry and ripe cherry, hints of plum on the finish. Taste: harmonious, smooth, and well-balanced.
<u>Food pairings</u>	Cured meats, traditional first courses.
<u>Serving temperature</u>	16° -18° C
<u>Alcohol</u>	13%
<u>Product code</u>	PT 0150



Ca' Luna di Gavi
DOCG
White Wine

<u>Area</u>	Gavi, Piedmont
<u>Grape</u>	100% Cortese
<u>Production method</u>	Grapes harvested mid-September, fermented at 18°C in steel, then matured in steel and aged in bottle.
<u>Characteristics</u>	A fine Cortese showing elegant, fresh scents of pulp fruits and wisteria. Pleasant, clear, fresh, and savory taste with lively floral notes.
<u>Food pairings</u>	Appetizers, white meats, fish and shellfish dishes. In Italy it is very common to drink GAVI also as an aperitif.
<u>Serving temperature</u>	8° C
<u>Alcohol</u>	12% VOL.
<u>Product code</u>	PT 0070



Chianti Classico
DOCG
Red Wine

<u>Area</u>	Castellina in Chianti, Tuscany
<u>Grape</u>	Sangiovese 95%, Merlot 5%
<u>Production method</u>	Grapes are delicately crushed, then the must macerates on skins for 1-2 weeks to extract color and polyphenols.
<u>Characteristics</u>	Colour : Ruby-red with garnet reflections. Aroma: Fine, with scents of cherries, wild berry fruits, violets and spicy hints.
<u>Food pairings</u>	When young it is excellent with richly flavored dishes, especially the traditional specialties of Tuscan cuisine.
<u>Serving temperature</u>	18° C
<u>Alcohol</u>	13,5% VOL.
<u>Product code</u>	PT 0311



Chianti Fiaschetto

DOCG

Red Wine

<u>Area</u>	Castel San Gimignano, Tuscany
<u>Grape</u>	Sangiovese 90%, Cabernet Sauvignon 10%
<u>Production method</u>	Grapes are gently crushed, and the must macerates on skins for 1–2 weeks to extract color and polyphenols.
<u>Characteristics</u>	Ruby red with garnet reflections. Fine aroma of cherries, wild berries, violets, and spicy hints.
<u>Food pairings</u>	When young, it pairs excellently with rich dishes, especially traditional Tuscan specialties.
<u>Serving temperature</u>	16° C
<u>Alcohol</u>	12,5% VOL.
<u>Product code</u>	PT 0313





Brunello di Montalcino

DOCG

Aged Red Wine

<u>Area</u>	Montalcino, Toscana
<u>Grape</u>	Sangiovese 100%
<u>Production method</u>	Grown on Spurred Cordon-trained vines, this wine ferments on skins for 20 days, ages 24+ months in 5-10 hL oak barrels, then 4 months in bottle.
<u>Characteristics</u>	Sangiovese has ruby to garnet color, dry, warm, lightly tannic flavors, and strong structure. Its bouquet matures into complex spice, wood, tobacco, and forest fruit notes.
<u>Food pairings</u>	Red meats, game, grilled dishes, strong cheeses, roast goose, T-bone, lamb, and duck.
<u>Serving temperature</u>	18°-20° C
<u>Alcohol</u>	14 % VOL.
<u>Product code</u>	PT 0140



VILLA VESTEVA

Adonis Montepulciano D'Abruzzo DOC Red Wine

<u>Area</u>	Abruzzo
<u>Grape</u>	100% Montepulciano
<u>Production method</u>	In steel tanks
<u>Characteristics</u>	Ruby red deep colour with violet glare. Strong and fruity with scents of red fruit and liquorice. Medium bodied, soft and well balanced.
<u>Food pairings</u>	It is the ideal wine for full meal. Best with meat dishes as well as with cheese of medium ageing.
<u>Serving temperature</u>	18° C
<u>Alcohol</u>	12,5% VOL.
<u>Product code</u>	PT 0155



Il Barone - Salice Salentino DOP Red Wine

<u>Area</u>	Salento, Apulia
<u>Grape</u>	Negroamaro - Malvasia Nera
<u>Production method</u>	After destemming, grapes ferment in temperature-controlled tanks at 24–26°C. Maceration lasts 7–10 days, followed by pressing. The fresh wine is stored in tanks and, after malolactic fermentation, undergoes its first racking.
<u>Characteristics</u>	Intense ruby-red color, ethereal and vinous aroma and full and dry flavour.
<u>Food pairings</u>	Roasts, tasty dishes, pork products and cheeses.
<u>Serving temperature</u>	18°-20° C
<u>Alcohol</u>	14% VOL.
<u>Product code</u>	PT 0075



Soraya Primitivo Salento IGP Red Wine

Area Salento, Apulia

Grape Primitivo IGP

Production method After being pressed, the grapes have the maceration process and the fermentation is done at controlled temperature with selected yeast. Wineterefer after the malolactic fermentation.

Characteristics Ruby-red color, fruity bouquet and soft and well-balanced flavor.

Food pairings

Grilled red meats, mature cheeses and roasts.

Serving temperature

18° -20° C

Alcohol

13% VOL.

Product code





Falanghina IGP Campania White Wine

<u>Area</u>	Campania
<u>Grape</u>	Falanghina 100%
<u>Production method</u>	Soft pressing, fermentation in steel tanks
<u>Characteristics</u>	Crystalline straw yellow wine with notes of banana, apricot, elderflower, and Mediterranean herbs. Fresh, elegant, silky palate with a savory, playful character and satisfying finish.
<u>Food pairings</u>	Ideal with a plate of spaghetti with clams and raw fish or shellfish.
<u>Serving temperature</u>	8°-10° C
<u>Alcohol</u>	13% VOL.
<u>Product code</u>	PT 0100





Gioi Extreme
Brut Rosé
Sparkling Rosé Wine

<u>Area</u>	Capaccio-Paestum, locality Cannito
<u>Grape</u>	Aglianico 100%
<u>Production method</u>	Manual harvest with thinning. Guyot-trained vines. Soft pressing, steel fermentation. Classic Method.
<u>Characteristics</u>	Rosé with onion-skin color and fine bubbles. Fruity, floral nose. Dry, fresh, creamy palate with a clean finish.
<u>Food pairings</u>	Ideal as an aperitif. Perfect with seafood, cold cuts, white meats, mozzarella, and Margherita pizza.
<u>Serving temperature</u>	8° C
<u>Alcohol</u>	12,5% VOL.
<u>Product code</u>	PT 0120





Vetere
IGP Paestum
Rosé Wine

<u>Area</u>	Capaccio-Paestum, locality Cannito
<u>Grape</u>	Aglianico 100%
<u>Production method</u>	Manual harvest with thinning. Espalier-trained, Guyot-pruned vines. Cold maceration, soft pressing, brief skin contact.
<u>Characteristics</u>	Soft pink with delicate red fruits, rosehip, and herbs. Fresh, smooth, with a citrusy finish.
<u>Food pairings</u>	Perfect as an aperitif. Pairs with seafood, starters, white meats, mozzarella, and Margherita pizza.
<u>Serving temperature</u>	10°-12° C
<u>Alcohol</u>	12% VOL.
<u>Product code</u>	PT 0110





Trentenare IGP Paestum Fiano White Wine

<u>Area</u>	Capaccio-Paestum, locality Cannito
<u>Grape</u>	Fiano 100%
<u>Production method</u>	Manual harvest with thinning. 6-hour cryomaceration at 4°C. Fermented and aged 6 months on lees in steel.
<u>Characteristics</u>	Bright straw yellow. Peach, mandarin, fig, and herbs. Fresh, elegant, savory, and persistent.
<u>Food pairings</u>	Ideal with seafood risotto, rich pasta, fish, soups, and dairy.
<u>Serving temperature</u>	12° C
<u>Alcohol</u>	13.5% VOL.
<u>Product code</u>	PT 0090





Corleto IGP Paestum Red Organic Wine

<u>Area</u>	Stio, Cilento
<u>Grape</u>	Aglianico 100%
<u>Production method</u>	Manual harvest. Fermented 8 days at low temperature in steel. Aged 5 months: 85% steel, 15% new French oak.
<u>Characteristics</u>	Ruby red with purple reflections. Aromas of dark berries, cherry, mulberry, chamomile, vanilla, pine, and cinnamon. Soft, elegant, silky tannins, fresh acidity, and an harmonious lasting finish.
<u>Food pairings</u>	Pairs well with rich dishes, game birds, tuna or salmon.
<u>Serving temperature</u>	14°-17° C
<u>Alcohol</u>	13% VOL.
<u>Product code</u>	PT 0085





Ceraso
IGP Paestum
Red Wine

<u>Area</u>	Capaccio-Paestum, locality Cannito
<u>Grape</u>	Aglianico 100%
<u>Production method</u>	Manual harvest. Soft pressing, fermentation, and 8 months aging in steel tanks at low temperature.
<u>Characteristics</u>	Ruby red with purple flashes. Aromas of blackberries, black plums, marron glacé, and rosehip. Smooth, soft, fruity palate with spicy tannins, fresh acidity, and intense minerality.
<u>Food pairings</u>	Pairs with bold dishes, mature cheeses, grilled meats, and fish.
<u>Serving temperature</u>	15°-17° C
<u>Alcohol</u>	14% VOL.
<u>Product code</u>	PT 0105



Jatò Nero D'avola Sicilia DOC Red Wine

<u>Area</u>	Palermo Monte Jato
<u>Grape</u>	Nero d'Avola
<u>Production method</u>	Destemming followed by 12 days of maceration on the skins with fermentation in stainless steel tanks.
<u>Characteristics</u>	It reveals itself with a red color with violet reflections, a soft and full flavor, good tannic structure, warm, and persistent. On the nose, hints of ripe fruits stand out, including plum and black cherry.
<u>Food pairings</u>	It pairs well with cured meats, even aged cheeses, and red meats.
<u>Serving temperature</u>	18° C
<u>Alcohol</u>	13% VOL.
<u>Product code</u>	PT 0166



Jatò Catarratto IGP Sicilia White Wine

<u>Area</u>	Palermo Monte Jato
<u>Grape</u>	Catarratto
<u>Production method</u>	Pure white wine made with cold cryomaceration in stainless steel tanks.
<u>Characteristics</u>	Clear straw-yellow color. Harmonious and elegant on the palate, with a well-expressed aromatic bouquet.
<u>Food pairings</u>	Pairs well with appetizers, fish, shellfish, and white meats.
<u>Serving temperature</u>	12° C
<u>Alcohol</u>	12,5% VOL.
<u>Product code</u>	PT 0163





BENIAMINO MASCHIO

Liquors

Limoncello San Michele

A typically Mediterranean liquor made by infusing lemon peel in alcohol with the addition of sweet lemon juice and premium refined sugar. Bright yellow in colour, with a strong and distinctively lemony aroma, Limoncello is a refreshing drink with a full, well- rounded flavour. Best served on the rock and after dinner drink.

Alcohol: 28% VOL.

Bottle contents: 70cl.

Product Code: PFW 0035

Serving Temperature: -18° C





BENIAMINO MASCHIO

Grappa Delicata

A white smooth and robust grappa, it obtained its acquired taste through the distillation of pressed grapes of Prosecco picked in Conegliano and Valdobbiadene, Veneto areas. It is crystal clear and gives a long lasting delicate fragrance and typical aroma.

Alcohol: 38% VOL.

Bottle contents: 70cl.

Product Code: PFW 0040

Serving Temperature: 8°-14° C





BENIAMINO MASCHIO

Grappa Brentè

The master craftsman Beniamino Maschio uses his many years of old world experience to produce the Brentè grappa, by blending the best grappa obtained from pressed grapeskins of prosecco and aged from 3 to 5 years in oak casks. The result is a first class grappa with a perfect combination of fragrance and aromas, with a delicate touch of fruit and vanilla, cocoa and honey, smooth and decidedly persistent.

Alcohol: 42% VOL.

Bottle contents: 70cl.

Product Code: PFW 0045

Serving Temperature: 18°-20° C





BENIAMINO MASCHIO

Grappa Prosecco

An aged grappa, obtained by means of the distillation of selected pomace of Prosecco vines, then left ageing for more than three years in oak barriques and big barrels in the Beniamino Maschio aging room and finally filtered and bottled. It has an amber color, and its fragrance is, intense and harmonious aromas with typical and pleasant notes of wood, intense, elegant and persistent structure.

Alcohol: 40% VOL.

Bottle contents: 70cl.

Product Code: PFW 0050

Serving Temperature: 18°-20° C



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